

Operational Requirements for Fixed Location and Park Vendor Units

(Unrestricted units, serving non-packaged foods) (Summary only)

Units must be stored in the commissary when not in use.

If a waiver or variance is granted by the Department regarding one or more aspects of the unit, or the unit's operation, all conditions stated in the waiver or variance must be honored at all times.

Operator of cart must have a **Food Service Manager's Certification card** in his/her possession at all times while operating cart, in order to demonstrate knowledge of safe food practices. 832-393-5100

All foods must be kept at required temperatures at all times and protected from potential contamination from all sources. (Keep potentially hazardous foods at/below 41 degrees F, or at/above 135 degrees F) Keep a numerically-scaled thermometer in the refrigerator.

All foods must be from approved sources. (sources that comply with all applicable laws)

All food supplies must be stored on the cart itself unless stored in the commissary.

No additional equipment may be added around the unit. All foods must be served, stored and displayed on/from unit. No dining area may be provided.

Unit must be kept clean. **Food-contact surfaces must be cleaned and sanitized** between each use, or at least once every 4 hours if used continuously with potentially hazardous food.

Hands must be washed as required by law. (Including, but not limited to: between handling money and serving next customer, touching any body part except for washed hands, eating, drinking, smoking, or any activity that contaminates hands.) **Sanitary (disposable) gloves must be worn when handling ready to eat foods** (such as hot dog buns, washed produce). **Practice good hygiene at all times.**

Unit must have hot (110 degrees minimum) and cold water supplied to sinks.

Very Important: Do not work if you have any infectious disease symptoms.